

FORM PTO-1390  
(REV. 1-98)

U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE

ATTORNEY'S DOCKET NUMBER

**TRANSMITTAL LETTER TO THE UNITED STATES  
DESIGNATED/ELECTED OFFICE (DO/EO/US)  
- CONCERNING A FILING UNDER 35 U.S.C. 371**

0425-0821P

U.S. APPLICATION NO. (If known, see 37 CFR 1.5)

09/744678  
NEW

INTERNATIONAL APPLICATION NO.

PCT/JP99/04080

INTERNATIONAL FILING DATE

July 29, 1999

PRIORITY DATE CLAIMED

July 29, 1998

TITLE OF INVENTION

FRESHNESS-KEEPING AGENT FOR PLANTS

APPLICANT(S) FOR DO/EO/US

SUZUKI, Tadayuki; KAMEI, Masatoshi; HAYASHI, Masaharu; KURITA, Kazuhiko

Applicant herewith submits to the United States Designated/Elected Office (DO/EO/US) the following items and other information:

1. ☒ This is a **FIRST** submission of items concerning a filing under 35 U.S.C. 371.
2. ☐ This is a **SECOND** or **SUBSEQUENT** submission of items concerning a filing under 35 U.S.C. 371.
3. ☒ This express request to begin national examination procedures (35 U.S.C. 371(f)) at any time rather than delay examination until the expiration of the applicable time limit set in 35 U.S.C. 371(b) and PCT Articles 22 and 39 (1).
4. ☒ A proper Demand for International Preliminary Examination was made by the 19<sup>th</sup> month from the earliest claimed priority date
5. ☒ A copy of the International Application as filed (35 U.S.C. 371(c)(2))
  - a. ☐ is transmitted herewith (required only if not transmitted by the International Bureau).
  - b. ☒ has been transmitted by the International Bureau.
  - c. ☐ is not required, as the application was filed in the United States Receiving Office (RO/US).
6. ☒ A translation of the International Application into English (35 U.S.C. 371(c)(3)).
7. ☒ Amendments to the claims of the International Application under PCT Article 19 (35 U.S.C. 371(c)(2)).
  - a. ☐ are transmitted herewith (required only if not transmitted by the International Bureau).
  - b. ☐ have been transmitted by the International Bureau.
  - c. ☐ have not been made; however, the time limit for making such amendments has NOT expired.
  - d. ☒ have not been made and will not be made.
8. ☐ A translation of the amendments to the claims under PCT Article 19 (35 U.S.C. 371(c)(3)).
9. ☐ An oath or declaration of the inventor(s) (35 U.S.C. 371(c)(4)).
10. ☐ A translation of the annexes to the International Preliminary Examination Report under PCT Article 36 (35 U.S.C. 371(c)(5)).



Items 11. to 16. below concern document(s) or information included:

11. ☒ An Information Disclosure Statement under 37 CFR 1.97 and 1.98./International Search Report (PCT/ISA/210) in Japanese
12. ☐ An assignment document for recording. A separate cover sheet in compliance with 37 CFR 3.28 and 3.31 is included.
13. ☒ A **FIRST** preliminary amendment.  
☐ A **SECOND** or **SUBSEQUENT** preliminary amendment.
14. ☐ A substitute specification.
15. ☐ A change of power of attorney and/or address letter.
16. ☒ Other items or information:
  - 1.) International Application in Japanese
  - 2.) Zero (0) sheets of Formal Drawings
  - 3.) International Preliminary Examination Report (PCT/IPEA/409)

09/744678

525 Rec'd PCT/PTO 29 JAN 2001

U.S. APPLICATION NO (show, see 37 CFR 1.5) <b>NEW</b>		INTERNATIONAL APPLICATION NO PCT/JP99/04080		ATTORNEY'S DOCKET NUMBER 0425-0821P	
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17. ☒ The following fees are submitted:

**BASIC NATIONAL FEE (37 CFR 1.492(a)(1)-(5):**  
 Neither international preliminary examination fee (37 CFR 1.482)  
 nor international search fee (37 CFR 1.445(a)(2)) paid to USPTO  
 and International Search Report not prepared by the EPO or JPO. .... **\$1,000.00**

International preliminary examination fee (37 CFR 1.482) not paid to  
 USPTO but International Search Report prepared by the EPO or JPO ..... **\$860.00**

International preliminary examination fee (37 CFR 1.482) not paid to USPTO  
 but international search fee (37 CFR 1.445(a)(2)) paid to USPTO. .... **\$710.00**

International preliminary examination fee (37 CFR 1.482) paid to USPTO  
 but all claims did not satisfy provisions of PCT Article 33(1)-(4) ..... **\$690.00**

International preliminary examination fee (37 CFR 1.482) paid to USPTO  
 and all claims satisfied provisions of PCT Article 33(1)-(4). .... **\$100.00**

**ENTER APPROPRIATE BASIC FEE AMOUNT =**

Surcharge of **\$130.00** for furnishing the oath or declaration later than ☐ 20 ☒ 30  
 months from the earliest claimed priority date (37 CFR 1.492(e)).

CLAIMS	NUMBER FILED	NUMBER EXTRA	RATE		
Total Claims	12 - 20 =	0	X \$18.00	\$	0
Independent Claims	1 - 3 =	0	X \$80.00	\$	0
MULTIPLE DEPENDENT CLAIM(S) (if applicable)			None	+ \$270.00	\$ 0
<b>TOTAL OF ABOVE CALCULATIONS =</b>				\$	990.00
Reduction of 1/2 for filing by small entity, if applicable. Applicant claims Small Entity Status in accordance with 37 CFR 1.27.				\$	0
<b>SUBTOTAL =</b>				\$	990.00
Processing fee of <b>\$130.00</b> for furnishing the English translation later than <input type="checkbox"/> 20 <input type="checkbox"/> 30 months from the earliest claimed priority date (37 CFR 1.492(f)).				\$	0
<b>TOTAL NATIONAL FEE =</b>				\$	990.00
Fee for recording the enclosed assignment (37 CFR 1.21(h)). The assignment must be accompanied by an appropriate cover sheet (37 CFR 3.28, 3.31). <b>\$40.00</b> per property +				\$	0
<b>TOTAL FEES ENCLOSED =</b>				\$	990.00
				Amount to be: refunded	\$
				charged	\$

**CALCULATIONS**

**PTO USE ONLY**

a. ☒ A check in the amount of \$ **990.00** to cover the above fees is enclosed.

b. ☐ Please charge my Deposit Account. No. \_\_\_\_\_ in the amount of \$ \_\_\_\_\_ to cover the above fees.  
A duplicate copy of this sheet is enclosed.

c. ☒ The Commissioner is hereby authorized to charge any additional fees which may be required, or credit any  
overpayment to Deposit Account No. 02-2448.

**NOTE: Where an appropriate time limit under 37 CFR 1.494 or 1.495 has not been met, a petition to revive (37 CFR 1.137(a) or (b)) must be filed and granted to restore the application to pending status.**

Send all correspondence to:  
**Birch, Stewart, Kolasch & Birch, LLP** or Customer No. 2292  
**P.O. Box 747**  
**Falls Church, VA 22040-0747**  
**(703)205-8000**

SIGNATURE  
**BAILEY, JOHN W.**  
 NAME  
  
**#32,881 (JWB)**  
 REGISTRATION NO.

09/744678

525 Rec'd PCT/PTO 29 JAN 2001

PATENT  
0425-0821P

IN THE U.S. PATENT AND TRADEMARK OFFICE

Applicant: SUZUKI, Tadayuki et al. Conf.:  
Int'l. Appl. No.: PCT/JP99/04080  
Appl. No.: New Group:  
Filed: January 29, 2001 Examiner:  
For: FRESHNESS-KEEPING AGENT FOR PLANTS

PRELIMINARY AMENDMENT

**BOX PATENT APPLICATION**

Assistant Commissioner for Patents  
Washington, DC 20231

January 29, 2001

Sir:

The following Preliminary Amendments and Remarks are respectfully submitted in connection with the above-identified application.

AMENDMENTS

IN THE SPECIFICATION:

Please amend the specification as follows:

Before line 1, insert --This application is the national phase under 35 U.S.C. § 371 of PCT International Application No. PCT/JP99/04080 which has an International filing date of July 29, 1999, which designated the United States of America.--

REMARKS

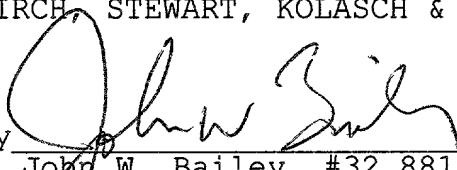
The specification has been amended to provide a cross-reference to the previously filed International Application.

If necessary, the Commissioner is hereby authorized in this, concurrent, and future replies, to charge payment or credit any overpayment to Deposit Account No. 02-2448 for any additional fees required under 37 C.F.R. § 1.16 or under 37 C.F.R. § 1.17; particularly, extension of time fees.

Respectfully submitted,

BIRCH, STEWART, KOLASCH & BIRCH, LLP

By

  
John W. Bailey, #32,881

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(Rev. 01/22/01)

## DESCRIPTION

FRESHNESS-KEEPING AGENT FOR PLANTS

## Technical Field

The present invention relates to a freshness-keeping agent for plants such as a harvested plant, particularly a cut flower, a vegetable etc.

## Background Art

The conventional methods of prolonging a life of a cut flower and maintaining its freshness include a method of cutting the flower in fresh water; a method of crushing or burning the cut surface to improve preservation in water; a method of adding a nutrient source such as sugars to water; and a method of adding a preservative or germicide for preventing multiplication of a microorganism or fungus, an aggregating and precipitating agent for colloidal particles, such as aluminum sulfate, for the purpose of aggregating colloidal particles such as a substance leaked from the plant or a metabolite occurring upon generation of microorganisms, or chemicals such as silver thiosulfate for suppressing biosynthesis of ethylene; etc. That is, various techniques have been devised. Then, various agents for prolonging the life of the cut flower are commercially available.

However, the publicly known methods described above suffer from the various problems that their effect on keeping the freshness of the cut flower and vegetable is not satisfactory, that the limited type of the cut flower and vegetable is demonstrated to be effected, their procedure to use themselves is complicated, and the safety

on the environment and humans and domestic animals is worried about.

Further, JP-A 6-336401 discloses a technique wherein a perfume glycoside enhances an aroma of a cut flower.

On the other hand, JP-A 6-227904 and JP-A 7-330502 only disclose techniques of keeping a freshness of a cut flower or the like by use of trehalose or a salt thereof but don't disclose a surfactant etc.

#### Disclosure of Invention

In view of the problems described above, the object of the present invention is to provide a freshness-keeping agent for plants demonstrating an effect of keeping the freshness without selecting a type among various plants and also having a high safety. It is preferably suitable for a harvested plant, in particular. Further, the freshness of a living plant not harvested is also improved by the present invention. The living plant may be a rooted plant, for example. The harvested plant may be a cut flower, a vegetable, a cut leave or a tree or branch with a flower. In the present invention, the freshness-keeping agent for plants is preferably suitably used for keeping the freshness of the cut flower and vegetables, in particular.

The present invention provides a freshness-keeping composition for plants comprising at least one surfactant selected from a sugar derivative-based surfactant and sugar alcohol derivative-based surfactant (A) and at least one selected from the group consisting of sugar (B), a plant hormone (C), an aging inhibitor (D), an aggregating agent for colloidal particles (E), and a

germicide, fungicide and preservative (F).

It is preferable in the present invention that a hydrophobic group is bound via a glycoside, ester or amide linkage to the sugar or sugar alcohol in the component (A).

It is preferable in the present invention that the ratio of (A)/(B) by weight is 0.00001 to 2.0; the ratio of (A)/(C) by weight is 0.0002 to 10000; the ratio of (D)/(A) by weight is 0.0002 to 1000; the ratio of (A)/(E) by weight is 0.0002 to 1000; or the ratio of (A)/(F) by weight is 0.00001 to 200.

The present invention also provides a method of preserving a plant with keeping the freshness thereof, which comprises applying an effective amount of the composition described above to the plant.

Further, the present invention provides use of the composition described above for preserving a plant with keeping the freshness thereof.

Preferably, the sugar (B) is at least one member selected from a monosaccharide, oligosaccharide and polysaccharide. The plant hormone (C) is preferably at least one member selected from auxins, cytokinins, gibberellins and brassinosteroids.

On the other hand, preferably, the aging inhibitor (D) has at least an ability to impede biosynthesis of ethylene or to suppress an action of ethylene.

The aggregating agent for colloidal particles (E) has at least an action of aggregating or precipitating colloidal particles exerting an adverse action on plants.

Otherwise, preferably, the germicide, fungicide or preservative (F) has at least a germicidal action, a fungicidal

action, an antibacterial action or a bacteriostatic action.

#### Modes for Carrying Out the Invention

Insofar as the sugar derivative-based surfactant or sugar alcohol derivative-based surfactant (A) used in the present invention has a surfactant activity with a sugar or sugar alcohol skeleton in a molecule, a type thereof is not limited and any one thereof may be used.

The surfactant with a structure having a hydrophobic group bound via an ester linkage to the sugar or sugar alcohol thereof includes a sorbitan fatty acid ester, a polyoxyalkylene sorbitan fatty acid ester, a sucrose fatty acid ester, a sorbitol fatty acid ester, a polyoxyalkylene sorbitol fatty acid ester, a polyglycerol, a polyglycerol fatty acid ester, a glycerol fatty acid ester and a polyoxyalkylene glycerol fatty acid ester.

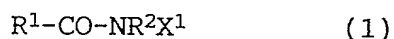
The surfactant with a structure having a hydrophobic group bound via a glycoside linkage to the sugar or sugar alcohol thereof includes an alkyl glycoside, an alkyl polyglycoside, a polyoxyalkylene alkyl (poly)glycoside, an alkyl (poly)glycoside sulfate comprising an alkyl (poly)glucoside sulfated therein, a phosphated alkyl (poly)glycoside, a glyceryl etherified alkyl (poly)glycoside, a sulfosuccinated alkyl (poly)glycoside, a glyceryl-esterified alkyl (poly)glycoside, a carboxy-alkylated alkyl (poly)glycoside, a cationic alkyl (poly)glycoside, and a betaine alkyl (poly)glycoside.

As the component (A), it is possible to use a compound with a structure having a hydrophobic group bound via an amide linkage



to the sugar or sugar alcohol thereof, for example a sugar-based fatty acid amide such as a fatty acid amide of glucose or fructose. Further, it is also possible to use a compound with a structure having a hydrophobic group bound via an amide linkage to the amino group-containing sugar or sugar alcohol thereof, for example a sugar-based fatty acid amide such as a fatty acid amide of N-methylglucamine.

As the sugar-based fatty acid amide, a compound represented by the formula (1):



wherein  $R^1$  is a  $C_{5-17}$  linear or branched alkyl, alkenyl or alkylphenyl group,  $R^2$  is hydrogen, a  $C_{1-18}$  linear or branched alkyl or alkenyl group,  $-(CH_2CH(R^3)O)_c-H$  (whereupon  $R^3$  is hydrogen or a methyl group and  $c$  is a number selected from 0 to 10),  $-CH_2CH_2OH$ ,  $-CH_2CH(OH)CH_3$  or  $-CH_2CH_2CH_2OH$ , and  $X^1$  is a polyhydroxy alkyl group comprising a  $C_{4-30}$  sugar residue can be preferably used.

In consideration of  $R^1$  in the formula (1) including a  $C_{5-17}$  linear or branched alkyl, alkenyl or alkylphenyl group,  $R^1CO$  can include a group derived from capric acid, caprylic acid, lauric acid, myristic acid, palmitic acid, stearic acid and isostearic acid, and preferably a group derived from capric acid and lauric acid in particular.

Specific example of  $R^2$  may be hydrogen, methyl group, ethyl group, n-propyl group, isopropyl group, n-butyl group, t-butyl group, n-hexyl group, octyl group, 2-ethyl hexyl group, decyl group, dodecyl group, stearyl group, isostearyl group, or a polyethylene glycol or polypropylene glycol group having a degree of polymerization of

2 to 10, 2-hydroxyethyl group, 2-hydroxypropyl group, 3-hydroxypropyl group or the like. Among them, hydrogen, methyl group, ethyl group, 2-hydroxyethyl group, 2-hydroxypropyl group and 3-hydroxypropyl group can be mentioned as preferable examples.

Then,  $X^1$  of a polyhydroxy alkyl group comprising a  $C_{4-30}$  sugar residue includes a  $C_{4-7}$  polyhydroxy alkyl group bound via a glycoside linkage to a mono-, di- or oligo- saccharide group.

The component (A) is preferably a sorbitan fatty acid ester, an alkyl polyglycoside or a sucrose fatty acid ester.

The sorbitan fatty acid ester is preferably a compound having a higher content of monoesters and having HLB (hydrophilic Lipophilic Balance) in the range of 3 to 10. Further, the acyl group constituting its hydrophobic group is preferably a  $C_{8-18}$  group which may be any one of saturated, unsaturated, linear and branched groups.

The alkyl polyglycoside has preferably an average degree of sugar condensation of 1.1 to 5.0 and more preferably 1.1 to 2.0. The sugar skeleton is preferably a glucose skeleton with an average degree of sugar condensation of 1.1 to 2.0. The hydrophobic group is preferably a  $C_{8-18}$  group and more preferably a  $C_{8-14}$  group, which may be any one of saturated, unsaturated, linear and branched groups.

The sucrose fatty acid ester comprises a mixture of mono-, di-, tri- and polyester (tetraester or higher ester). It is preferable that the mixture has a higher content of monoesters and diesters, that a lower content of polyesters and that HLB is within the range of 4 to 18. The acyl group constituting its hydrophobic group is preferably a  $C_{8-18}$  group which may be any one of saturated, unsaturated, linear and branched groups.

At least one sugar (B) used in the present invention and selected from monosaccharides, oligosaccharides and polysaccharides is not limited insofar as it is a sugar being able to become a nutrient source or energy source for a cut flower, vegetables etc. For example, the sugar (B) includes monosaccharides such as glucose, xylose, arabinose, ribose, galactose, fructose, mannose, rhamnose, inositol, sorbitol, mannitol, xylitol, glycerol, erythritol, glucosamine and galactosamine; oligosaccharides such as sucrose, trehalose, treharlose, maltose, cellobiose, palatinose, lactose, raffinose, cyclodextrin, xylo-oligosaccharide, fructo-oligosaccharide, galacto-oligosaccharide, malto-oligosaccharide, inulo-oligosaccharide and lactosucrose; and polysaccharides such as agarose, amylose, glycogen, cellulose, dextrin, inulin, mannan and chitin. One or more sugars described above, preferably two or more sugars, are incorporated into the freshness-keeping agent for plants.

The plant hormone (C) includes natural or synthetic auxins such as IAA (indole-3-acetic acid), 2,4-dichlorophenoxyacetic acid, 2,6-dichlorobenzoic acid and naphthalene acetic acid, natural or synthetic cytokinins such as zeatin, kinetin, 4-benzyl aminobenzimidazole and benzyl adenine, and brassinosteroids such as gibberellins, brassinolide and castasterone.

The component (D) having the action of impeding the formation or action of ethylene, thus inhibiting the aging of a plant, includes AVG (aminoethoxyvinyl glycine), AOA (aminooxyacetate hemihydrochloride), PACME (isopropylpyridine-aminooxyacetate-2-methoxy-2-oxoethyl ester), STS (silver thiosulfate or silver

thiosulfate complex salt), AIB (aminoisobutyric acid), DPSS (1,1-dimethyl-4-(phenyl sulfonyl) semicarbazide), PPOH (cispropenyl phosphonic acid), STB (sodium tetraborate), allocoronamic acid, aminotriazole, phenanthroline, DACP (diazocyclopentadiene), AITC (isothiocyanic acid allyl ester), NBD (2,5-norbornadiene), MCP (1-methyl cyclopropene), and ethionine. That is, the aging inhibitor (D) used in the present invention is not limited insofar as it is a component having an ability to impede biosynthesis of ethylene or an ability to suppress the action of ethylene, thus preventing the aging of a plant. Further examples thereof include a silver compound such as silver chloride, silver chelated by amino acid, silver benzoate, silver lactate, silver nitrate, silver chelated by zeolite, silver chelated by silica gel, and silver chelated by hydroxyapatite.

For the purpose of aggregating or precipitating colloidal particles exerting an adverse action on a plant, such as a substance leaked from the plant and a metabolite occurring upon generation of microorganisms, it is also possible to incorporate, as the component (E), an aluminum compound such as aluminum sulfate, aluminum potassium sulfate, sodium aluminate, polyaluminum chloride, ammonium alum, aluminum lactate and aluminum silicate; calcium chloride; a combination of calcium chloride and phosphoric acid; a polymer aggregate such as a neutralized salt of dimethyl aminoethyl methacrylate, a product of Mannich reaction of polyacrylamide, a product of Hofmann rearrangement reaction of polyacrylamide, a condensate of alkylamine and epichlorohydrin, polyvinyl amine, chitosan etc.

For example, at least one of germicide, fungicide and preservative (F) having a germicidal action, a fungicidal action, an antibacterial action or a bacteriostatic action can be incorporated. Specifically, it may be sodium hypochlorite, copper sulfate, 8-hydroxyquinoline, ethanol, isopropanol, methyl (ethyl, propyl or butyl) p-hydroxybenzoate, Proxel (tradename, Nagase Chemicals Ltd.), Bronopol (Bromonitropropanediol) (trade name, Nagase & Co., Ltd.) or a cationic surfactant. The cationic surfactant includes an alkyl trimethyl ammonium chloride, a dialkyl dimethyl ammonium chloride, benzalkonium chloride, and a polyoxyethylene monoalkyl monomethyl ammonium chloride.

Further, the ratio by weight of the component (A) to the component (B), namely (A)/(B), is preferably in the range of 0.00001 to 2.0, more preferably 0.0001 to 1.0, and most preferably 0.0002 to 0.02.

Further, the ratio by weight of the component (A) to the component (C), namely (A)/(C), is preferably in the range of 0.0002 to 10000, more preferably 0.001 to 1000, and most preferably 0.1 to 100.

Further, the ratio by weight of the component (D) to the component (A), namely (D)/(A), is preferably in the range of 0.0002 to 1000, more preferably 0.001 to 50, and most preferably 0.01 to 10.

Further, the ratio by weight of the component (A) to the component (E), namely (A)/(E), is preferably in the range of 0.0002 to 1000, more preferably 0.0002 to 20, most preferably 0.001 to 10, and particularly most preferably 0.002 to 2.

Further, the ratio by weight of the component (A) to the component (F), namely (A)/(F), is preferably in the range of 0.00001 to 200, more preferably 0.0001 to 100, and most preferably 0.01 to 50.

The freshness-keeping agent for plants of the present invention only comprising the component (A) and at least one selected from the components (B), (C), (D), (E) and (F) can be expected to exhibit its satisfactory effect, but may be incorporated as necessary with a component used in a conventional method of keeping the freshness or used in an agent having a life-prolonging effect of a cut flower or vegetable, for example with a commercial agent for prolonging the life of the cut flower.

Further, an amino acid or inorganic nutrient being able to be a nutrient source for plants may be added.

Further, the freshness-keeping agent for plants of the present invention may be incorporated with one or more other surfactants. The surfactants used in the present invention are as follows.

As the nonionic surfactant, there may be a polyoxyalkylene fatty acid ester, a resinate, a polyoxyalkylene resinate, a polyoxyalkylene alkyl ether, a polyoxyalkylene alkyl phenyl ether, or a silicone-based surfactant.

As the anionic surfactant, there may be a surfactant based on carboxylic acid, sulfonic acid, sulfate or phosphate.

The carboxylic acid-based surfactant may be a C<sub>6-30</sub> fatty acid or a salt thereof, a polyvalent carboxylic acid or a salt thereof, a polyoxyalkylene alkyl ether carboxylic acid or a salt thereof, a polyoxyalkylene alkyl amide ether carboxylic acid or a salt thereof,

rhodinic acid or a salt thereof, a dimer acid or a salt thereof, a polymer acid or a salt thereof, or a toll oil fatty acid or a salt thereof.

The sulfonic acid-based surfactant may be an alkyl benzene sulfonic acid or a salt thereof, an alkyl sulfonic acid or a salt thereof, an alkyl naphthalene sulfonic acid or a salt thereof, naphthalene sulfonic acid or a salt thereof, diphenyl ether sulfonic acid or a salt thereof, a condensate of an alkyl naphthalene sulfonic acid or a salt thereof, or a condensate of naphthalene sulfonic acid or a salt thereof, for instance.

The sulfate-based surfactant may be an alkyl sulfate or a salt thereof, a polyoxyalkylene alkyl sulfate or a salt thereof, a polyoxyalkylene alkyl phenyl ether sulfuric acid or a salt thereof, a tristyrenated phenol sulfate or salts thereof, or a polyoxyalkylene distyrenated phenol sulfate or a salt thereof, for instance.

The phosphate-based surfactant may be an alkyl phosphate or a salt thereof, an alkyl phenyl phosphate or a salt thereof, a polyoxyalkylene alkyl phosphate or a salt thereof, or a polyoxyalkylene alkyl phenyl phosphate or a salt thereof, for instance.

The salt of these compounds may be a metal salt (Na, K, Ca, Mg, Zn etc.), ammonium salt, an alkanol amine salt, or an aliphatic amine salt, for instance.

As the amphoteric surfactant, there may be a surfactant based on amino acid, betaine, imidazoline, or amine oxide.

The amino acid-based surfactant may be an acyl amino acid salt, an acyl sarcosinate, an acryloyl methyl aminopropionate, an alkyl

aminopropionate, or an acyl amide ethyl hydroxyethyl methyl carboxylate, for instance.

The betaine-based surfactant may be an alkyl dimethyl betaine, an alkyl hydroxyethyl betaine, an acyl amide propyl hydroxypropyl ammonia sulfobetaine, an acyl amide propyl hydroxypropyl ammonia sulfobetaine, or a ricinoleic acid amide propyl dimethyl carboxymethyl ammonia betaine.

The imidazoline-based surfactant may be an alkyl carboxymethyl hydroxyethyl imidazolinium betaine or an alkyl ethoxy carboxymethyl imidazolium betaine.

The amine oxide-based surfactant may be an alkyl dimethyl amine oxide, an alkyl diethanol amine oxide, or an alkyl amide propyl amine oxide.

The freshness-keeping agent for plants of the present invention may be made as a powdery preparation comprising the sugar derivative- or sugar alcohol derivative- based surfactant (A) and at least one selected from the sugar (B), the plant hormone (C), the aging inhibitor (D), the aggregating agent for colloidal particles (E) and the bactericide, fungicide and preservative (F), as a concentrated aqueous liquid preparation comprising the component (A) and at least one selected from the components (B), (C), (D), (E) and (F) at high concentrations, or as an aqueous liquid preparation used as such.

When the powdery preparation or the concentrated liquid preparation is prepared, these are incorporated such that, to use themselves mixed with water, the component (A) in an amount of 0.0001 to 0.1 % by weight, especially 0.0005 to 0.05 % by weight, and



particularly 0.001 to 0.01 % by weight and the component (B) in an amount of 0.05 to 10 % by weight, particularly 0.5 to 5 % by weight; the component (C) in an amount of 0.00001 to 0.5 % by weight, particularly 0.0001 to 0.01 % by weight; the component (D) in an amount of 0.0001 to 0.5 % by weight and particularly 0.001 to 0.1 % by weight; the component (E) in an amount of 0.0001 to 0.5 % by weight, particularly 0.001 to 0.1 % by weight; or the component (F) in an amount of 0.0001 to 0.5 % by weight, particularly 0.0005 to 0.1 % by weight. Although there may be at least one of the components (B), (C), (D), (E) and (F), two to five selected therefrom may be incorporated. Here, the amount of each of the components is preferably within the range described above. If the aqueous liquid preparation used as such is prepared, each of the components is dissolved or dispersed in water at the concentration described above.

The freshness-keeping agent for plants of the present invention is also effectively added to a freshness-keeping agent or life-prolonging agent for plants being conventionally used and commercially available. Concerning in a method for adding it, the freshness-keeping agent for plants of the present invention can be added in the form of aqueous solution or powder.

The method of using the freshness-keeping agent for plants of the present invention includes a method of immersing the cut part (cut surface) or the whole of a flower or vegetable in an aqueous solution of the freshness-keeping agent for plants of the present invention, a method of spraying an aqueous solution of the freshness-keeping agent for plants of the present invention to a cut flower or vegetable, and a method of allowing an aqueous solution

of the freshness-keeping agent for plants of the present invention to be absorbed into a suitable absorber such as a nonwoven fabric, fibers, a paper article, a foam of urethane or phenol resin, cotton, and a water-absorbing polymer and then wrapping or sticking a cut flower or vegetable in the absorber.

The cut flower, vegetable and so on to which the freshness-keeping agent for plants of the present invention can be applied are not limited. However, for example, the cut flower includes rose, carnation, lily, orchid, babies'-breath, Turkish balloon flower, Transvaal daisy, chrysanthemum, solidaster luteus, cherry, peach, Chinese black pine, lilly-of-the-incas, hydrangea, delphinium, statice and stock. The vegetable includes, for example, a leaf vegetable such as Chinese cabbage, cabbage, spinach, lettuce, komatsuna (a kind of Chinese cabbage) and crown daisy, a fruit vegetable such as cucumber, tomato, eggplant, green pepper and strawberry, and a root vegetable such as radish, burdock and carrot.

#### Industrial Applicability

According to the present invention, a freshness-keeping agent exerting a freshness-keeping effect on a variable harvested plants and having a high safety can be obtained.

#### Examples

##### <Preparation of a freshness-keeping agent for plants>

##### Example 1

The freshness-keeping agents having the compositions shown in Table 1 were prepared (Inventive products 1 to 22 and Comparative

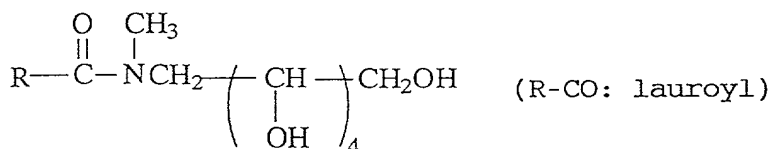
products 1 to 11). In Table 1, the balance is tap water.

Table 1

No.	Sugar (B)	Sugar derivative-based or sugar alcohol derivative-based surfactant (A)
Inventive product	1 Glucose 2.0%	Decyl polyglucoside 100ppm
	2 Sorbitol 0.1%	Decyl polyglucoside 100ppm
	3 Lactosucrose 5.0%	Decyl polyglucoside 100ppm
	4 Galactose 0.5% + glucose 0.5%	Decyl polyglucoside 100ppm
	5 Fructose 1.0%+glucose 1.0%	Decyl polyglucoside 100ppm
	6 Sucrose 0.5 %	Decyl polyglucoside 100ppm
	7 Glucose 2.0%	Sucrose fatty acid ester 100ppm
	8 Sorbitol 0.1%	Sucrose fatty acid ester 100ppm
	9 Lactosucrose 5.0%	Sucrose fatty acid ester 100ppm
	10 Galactose 0.5% + glucose 0.5%	Sucrose fatty acid ester 100ppm
	11 Fructose 1.0%+glucose 1.0%	Sucrose fatty acid ester 100ppm
	12 Sucrose 0.5 %	Sucrose fatty acid ester 100ppm
	13 Trehalose 1.0%	Sucrose fatty acid ester 100ppm
	14 Glucose 2.0%	Sorbitan fatty acid ester 100ppm
	15 Sorbitol 0.1%	Sorbitan fatty acid ester 100ppm
	16 Lactosucrose 5.0%	Sorbitan fatty acid ester 100ppm
	17 Galactose 0.5% + glucose 0.5%	Sorbitan fatty acid ester 100ppm
	18 Fructose 1.0%+glucose 1.0%	Sorbitan fatty acid ester 100ppm
	19 Sucrose 0.5 %	Sorbitan fatty acid ester 100ppm
	20 Glucose 2.0%	Sugar-based fatty acid amide 100ppm
	21 Lactosucrose 5.0%	Sugar-based fatty acid amide 100ppm
	22 Fructose 1.0%+glucose 1.0%	Sugar-based fatty acid amide 100ppm
Comparative product	1 Tap water	-
	2 Glucose 2.0%	-
	3 Sorbitol 0.1%	-
	4 Lactosucrose 5.0%	-
	5 Galactose 0.5% + glucose 0.5%	-
	6 Fructose 1.0%+glucose 1.0%	-
	7 Sucrose 0.5 %	-
	8 Chrysal 2% (diluted to 50-fold)	-
	9 Repeat 2% (diluted to 50-fold)	-
	10 Trehalose 1.0%	-
	11 -	Decyl polyglucoside 100ppm

## (Notes)

- Decyl polypolyglucoside: MYDOL 10 (degree of condensation of 1.3, the number of carbon atoms in the alkyl is 9 to 11), produced by Kao Corp.
- Sucrose fatty acid ester: DK ester S-L18A (fatty acid: lauric acid), produced by Dai-ichi Kogyo Seiyaku Co., Ltd., monoester/di, triester = 70/30.
- Sorbitan fatty acid ester: RHEODOL SP-L10 (fatty acid: coconut oil fatty acid), produced by Kao Corp., HLB = 8.6
- Sugar-based fatty acid amide:



- Chrysal: a commercial freshness-keeping agent for plants, Chrysal Japan
- Repeat: a commercial freshness-keeping agent for plants, Taisho Pharmaceutical Co., Ltd.

## &lt;Freshness-keeping test on cut flowers&gt;

The freshness-keeping agents of Inventive products 1 to 22 and Comparative products 1 to 11 were used and examined in a freshness keeping test on commercial cut flowers [chrysanthemum (form: Beniougi), carnation (form: Juliet) and rose (form: Valerie)]. As the cut flowers, those having most similar growth conditions and freshness conditions with the possibility were selected and their stems were cut with sharp scissors in water to use themselves. The cut flowers were placed in 200 ml of the freshness-keeping agent and cultivated under the conditions of a temperature of 23 °C, a

humidity of 60 % and an irradiation of 5000 lux. The keeping of freshness was evaluated visually. The number of days having elapsed until the cut flowers became unappreciable due to withering of flower petals, generation of bent necks, weathering of stems and leaves, etc., was regarded as the number of days for the flowers being preserved. The results are shown in Table 2. As compared with Comparative products, Inventive products were confirmed to have the effect for the flowers being preserved in all test systems, and the freshness-keeping effect of the sugar derivative- or sugar alcohol derivative- based surfactant (A) was thus recognized.

Table 2

No.	the number of days for the flowers being preserved		
	chrysanthemum	carnation	rose
Inventive product	1	10	9
	2	9	8
	3	8	7
	4	9	8
	5	12	10
	6	10	8
	7	12	10
	8	10	8
	9	9	8
	10	10	9
	11	13	12
	12	10	10
	13	10	8
	14	11	9
	15	9	9
	16	9	7
	17	9	8
	18	12	10
	19	11	9
	20	11	10
	21	9	8
	22	12	10
Comparative product	1	5	3
	2	6	6
	3	5	4
	4	6	5
	5	5	4
	6	6	5
	7	6	4
	8	7	5
	9	6	5
	10	6	6
	11	5	4

## Example 2

The number of days for the rose being preserved was examined in the same manner as in Example 1 except that the concentrations of sucrose and sucrose fatty acid ester were varied as shown in Table 3 (the balance is tap water) and then the freshness-keeping agents were used. The numbers in Table 3 indicate the number of days for the rose being preserved. It can be seen that the number of days therefor being preserved is significantly improved when the content of the sucrose fatty acid ester is in the range of 0.0001 to 0.1 % by weight and when the ratio of the sucrose fatty acid ester to/sucrose by weight is in the range of 0.00001 to 2.0. The sucrose fatty acid ester is the same as in Example 1. The number of days for the rose being preserved was 5 in all cases where commercial products Chrysal and Repeat, both diluted 50-fold, were used.

Table 3

		Concentration of the sucrose fatty acid ester (% by weight)				
		0	0.0001	0.001	0.01	0.1
Concentration of the sucrose (% by weight)	0	3	3	4	4	3
	0.1	3	8	9	10	7
	0.5	4	8	11	12	7
	1.0	5	9	13	14	8
	2.0	5	10	15	15	8
	5.0	5	10	12	11	7
	10.0	3	10	11	10	7

## Example 3

Commercial Chinese cabbage and spinach having most similar growth conditions and freshness conditions within the possibility were selected. Each individual leaf was harvested therefrom one after another and examined in the test. Each of the leaves was immersed for 5 minutes at the room temperature in the freshness-keeping agents prepared in Example 1 (Inventive product 1 to 22 and Comparative products 1 to 8, 10 and 11 in Table 1). Thereafter, each of the leaves was removed therefrom, left at the room temperature for 48 hours and then measured for the weight of the leaf as an indication of the maintenance of freshness. The relative weight of the leaf to the weight ( = 100) of the leaf just before immersion is shown in results of Table 4. It was shown from Table 4 that, as compared with Comparative products, Inventive products were confirmed to have the effect of keeping the freshness of the vegetables in all test systems and the freshness-keeping effect of the sugar (B) and the sugar derivative- or sugar alcohol derivative- based surfactant (A) was thus recognized.



Table 4

No.	The number of days for the vegetables being preserved	
	Chinese cabbage	Spinach
Inventive product	1	90
	2	92
	3	90
	4	94
	5	95
	6	92
	7	91
	8	90
	9	93
	10	92
	11	95
	12	87
	13	91
	14	90
	15	89
	16	90
	17	92
	18	93
	19	86
	20	90
	21	90
	22	93
Comparative product	1	80
	2	83
	3	82
	4	83
	5	83
	6	83
	7	83
	8	83
	10	83
	11	80

#### Example 4

The same evaluation as in Example 1 was carried out except that Inventive products 23 to 35 and Comparative products 12 to 19 shown in Table 5 were used. The results are shown in Table 6. The sucrose fatty acid ester was the same as in Example 1. Unless otherwise specified, all reagents or the like used therein are those described in Example 1.

Table 5

No.	Sugar (B)	Sugar derivative- or sugar alcohol derivative-based surfactant (A)	Aggregating agent for colloidal particles (E)
Inventive product	23	Fructose 1.0% + glucose 1.0%	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%
	24	Fructose 1.0% + glucose 1.0%	Calcium chloride with 2 H <sub>2</sub> O 0.1%
	25	Fructose 1.0% + glucose 1.0%	Kuriflock LC-541 0.005%
	26	Fructose 1.0% + glucose 1.0%	Chitosan 0.05%
	27	Fructose 1.0% + glucose 1.0%	Aluminum sulfate with 13.5 H <sub>2</sub> O 400ppm
	28	Fructose 1.0% + glucose 1.0%	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%
	29	Fructose 1.0% + glucose 1.0%	Calcium chloride with 2 H <sub>2</sub> O 0.1%
	30	Fructose 1.0% + glucose 1.0%	Kuriflock LC-541 0.005%
	31	Fructose 1.0% + glucose 1.0%	Chitosan 0.05%
	32	Fructose 1.0% + glucose 1.0%	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%
Comparative product	33	Fructose 1.0% + glucose 1.0%	Calcium chloride with 2 H <sub>2</sub> O 0.1%
	34	Fructose 1.0% + glucose 1.0%	Kuriflock LC-541 0.005%
	35	Fructose 1.0% + glucose 1.0%	Chitosan 0.05%
	12	Tap water	Tap water
	13	Fructose 1.0% + glucose 1.0%	—
	14	—	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%
	15	—	Calcium chloride with 2 H <sub>2</sub> O 0.1%
	16	—	Kuriflock LC-541 0.005%
	17	—	Chitosan 0.05%
	18	—	Chrysal 2% (diluted to 50-hold)
	19	—	Repeat 2% (diluted to 50-hold)

Table 6

	No.	chrysanthemum	carnation	rose
Inventive product	23	13	13	12
	24	12	12	11
	25	11	11	10
	26	12	11	11
	27	13	13	14
	28	15	15	14
	29	13	13	12
	30	12	13	12
	31	13	13	12
	32	14	12	12
	33	12	11	11
	34	12	11	10
	35	12	12	11
Comparative product	12	5	5	3
	13	6	6	5
	14	6	6	6
	15	5	5	4
	16	5	5	5
	17	5	4	4
	18	7	7	5
	19	6	6	5

## Example 5

The same evaluation as in Example 1 was carried out except that Inventive products 36 to 48 and Comparative products 20 to 27 shown in Table 7 were used. The results are shown in Table 8. Unless otherwise specified, all reagents or the like used therein are those described in Example 1.

Table 7

No.	Sugar (B)	Sugar derivative- or sugar alcohol derivative-based surfactant (A)	Aging inhibitor (D)
Inventive product	36	Fructose 1.0% + glucose 1.0% Decyl polyglucoside 100ppm	Silver thiosulfate 0.001%
	37	Fructose 1.0% + glucose 1.0% Decyl polyglucoside 100ppm	Aminoisobutyric acid 0.3%
	38	Fructose 1.0% + glucose 1.0% Decyl polyglucoside 100ppm	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%
	39	Fructose 1.0% + glucose 1.0% Decyl polyglucoside 100ppm	Ethionine 0.001%
	40	Fructose 1.0% + glucose 1.0% Sucrose fatty acid ester 100ppm	Silver thiosulfate 0.001%
	41	Fructose 1.0% + glucose 1.0% Sucrose fatty acid ester 100ppm	Silver thiosulfate 11ppm (as the effective content)
	42	Fructose 1.0% + glucose 1.0% Sucrose fatty acid ester 100ppm	Aminoisobutyric acid 0.3%
	43	Fructose 1.0% + glucose 1.0% Sucrose fatty acid ester 100ppm	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%
	44	Fructose 1.0% + glucose 1.0% Sucrose fatty acid ester 100ppm	Ethionine 0.001%
	45	Fructose 1.0% + glucose 1.0% Sorbitan fatty acid ester 100ppm	Silver thiosulfate 0.001%
Comparative product	46	Fructose 1.0% + glucose 1.0% Sorbitan fatty acid ester 100ppm	Aminoisobutyric acid 0.3%
	47	Fructose 1.0% + glucose 1.0% Sorbitan fatty acid ester 100ppm	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%
	48	Fructose 1.0% + glucose 1.0% Sorbitan fatty acid ester 100ppm	Ethionine 0.001%
	20	Tap water	Tap water
	21	Fructose 1.0% + glucose 1.0%	—
	22	—	Silver thiosulfate 0.001%
	23	—	Aminoisobutyric acid 0.3%
	24	—	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%
	25	—	Ethionine 0.001%
	26	—	Chrysal 2% (diluted to 50-hold)
	27	—	Repeat 2% (diluted to 50-hold)

Table 8

	No.	chrysanthemum	carnation	rose
Inventive product	36	13	13	13
	37	12	12	12
	38	13	12	13
	39	13	13	13
	40	15	15	14
	41	14	13	14
	42	13	13	13
	43	12	13	12
	44	12	14	13
	45	14	14	15
	46	12	13	13
	47	13	14	13
	48	13	13	13
Comparative product	20	5	5	3
	21	6	6	5
	22	7	7	5
	23	6	5	4
	24	6	6	4
	25	6	6	5
	26	7	7	4
	27	6	6	4

## Example 6

The same evaluation as in Example 1 was conducted except that Inventive products 49 to 58 and Comparative products 28 to 34 shown in Table 9 were used. The results are shown in Table 10. Unless otherwise specified, all reagents or the like used therein are those described in Example 1.

Table 9

No.	Sugar (B)	Sugar derivative- or sugar alcohol derivative-based surfactant (A)	Plant hormone (C)
49	Fructose 1.0% + glucose 1.0%	Decyl polyglucoside 100ppm	Gibberellin (GA3) 1ppm
50	Fructose 1.0% + glucose 1.0%	Decyl polyglucoside 100ppm	Kinetin 1ppm
51	Fructose 1.0% + glucose 1.0%	Decyl polyglucoside 100ppm	2, 4-D 10ppm
52	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	Gibberellin (GA3) 1ppm
53	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	Gibberellin (GA3) 5ppm
54	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	Kinetin 1ppm
55	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	2, 4-D 10ppm
56	Fructose 1.0% + glucose 1.0%	Sorbitan fatty acid ester 100ppm	Gibberellin (GA3) 1ppm
57	Fructose 1.0% + glucose 1.0%	Sorbitan fatty acid ester 100ppm	Kinetin 1ppm
58	Fructose 1.0% + glucose 1.0%	Sorbitan fatty acid ester 100ppm	2, 4-D 10ppm
28	Tap water	—	Tap water
29	Fructose 1.0% + glucose 1.0%	—	—
30	—	—	Gibberellin (GA3) 1ppm
31	—	—	Kinetin 1ppm
32	—	—	2, 4-D 10ppm
33	—	—	Chrysal 2% (diluted to 50-hold)
34	—	—	Repeat 2% (diluted to 50-hold)

Table 10

	No.	chrysanthemum	carnation	rose
Inventive product	49	15	15	14
	50	14	14	13
	51	13	13	12
	52	17	17	16
	53	14	15	13
	54	15	15	14
	55	14	15	14
	56	16	14	14
	57	14	13	13
	58	14	13	12
Comparative product	28	5	5	3
	29	6	6	5
	30	4	4	3
	31	5	4	4
	32	4	4	3
	33	7	7	5
	34	6	6	5

## Example 7

The same evaluation as in Example 1 was carried out except that Inventive products 59 to 68 and Comparative products 35 to 41 shown in Table 11 were used. The results are shown in Table 12. Unless otherwise specified, all reagents or the like used therein are those described in Example 1.



Table 11

	No.	Sugar (B)	Sugar derivative- or sugar alcohol derivative-based surfactant (A)	Germicide or fungicide (F)
Inventive product	59	Fructose 1.0% + glucose 1.0%	Decyl polyglucoside 100ppm	8-hydroxyquinoline 500ppm
	60	Fructose 1.0% + glucose 1.0%	Decyl polyglucoside 100ppm	Proxel 200ppm
	61	Fructose 1.0% + glucose 1.0%	Decyl polyglucoside 100ppm	Didecyl dimethyl ammonium chloride 5ppm
	62	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	8-hydroxyquinoline 500ppm
	63	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	Proxel 200ppm
	64	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	Didecyl dimethyl ammonium chloride 5ppm
	65	Fructose 1.0% + glucose 1.0%	Sucrose fatty acid ester 100ppm	Didecyl dimethyl ammonium chloride 10ppm
	66	Fructose 1.0% + glucose 1.0%	Sorbitan fatty acid ester 100ppm	8-hydroxyquinoline 500ppm
	67	Fructose 1.0% + glucose 1.0%	Sorbitan fatty acid ester 100ppm	Proxel 200ppm
	68	Fructose 1.0% + glucose 1.0%	Sorbitan fatty acid ester 100ppm	Didecyl dimethyl ammonium chloride 5ppm
Comparative product	35	Tap water	—	Tap water
	36	Fructose 1.0% + glucose 1.0%	—	—
	37	—	—	8-hydroxyquinoline 500ppm
	38	—	—	Proxel 200ppm
	39	—	—	didecyl dimethyl ammonium chloride 5ppm
	40	—	—	Chrysal 2% (diluted to 50-fold)
	41	—	—	Repeat 2% (diluted to 50-fold)

Table 12

	No.	chrysanthemum	carnation	rose
Inventive product	59	13	13	12
	60	12	12	11
	61	11	11	10
	62	15	15	14
	63	13	13	12
	64	12	13	12
	65	13	13	13
	66	14	12	12
	67	12	11	11
	68	12	11	10
Comparative product	35	5	5	3
	36	6	6	5
	37	4	4	3
	38	5	4	4
	39	4	4	3
	40	7	7	5
	41	6	6	5

## Example 8

Those freshness-keeping agents having the compositions shown in Table 13 were prepared (Inventive products 69 to 86 and Comparative products 42 to 50). In Table 13, the balance is tap water.

Table 13

No.	Aggregating agent for colloidal particles (E)	Surfactant (A)	
		Inventive product	
69	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Decyl polyglucoside	100ppm
70	Calcium chloride with 2 H <sub>2</sub> O 0.1%	Decyl polyglucoside	100ppm
71	Kuriflock LC-541 0.005%	Decyl polyglucoside	100ppm
72	Chitosan 0.05%	Decyl polyglucoside	100ppm
73	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Kuriflock LC-541 0.005%	Decyl polyglucoside	100ppm
74	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Chitosan 0.05%	Decyl polyglucoside	100ppm
75	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Sucrose fatty acid ester	100ppm
76	Calcium chloride with 2 H <sub>2</sub> O 0.1%	Sucrose fatty acid ester	100ppm
77	Kuriflock LC-541 0.005%	Sucrose fatty acid ester	100ppm
78	Chitosan 0.05%	Sucrose fatty acid ester	100ppm
79	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Kuriflock LC-541 0.005%	Sucrose fatty acid ester	100ppm
80	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Chitosan 0.05%	Sucrose fatty acid ester	100ppm
81	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Sorbitan fatty acid ester	100ppm
82	Calcium chloride with 2 H <sub>2</sub> O 0.1%	Sorbitan fatty acid ester	100ppm
83	Kuriflock LC-541 0.005%	Sorbitan fatty acid ester	100ppm
84	Chitosan 0.05%	Sorbitan fatty acid ester	100ppm
85	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Kuriflock LC-541 0.005%	Sorbitan fatty acid ester	100ppm
86	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Chitosan 0.05%	Sorbitan fatty acid ester	100ppm
42	Tap water	—	—
43	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	—	—
44	Calcium chloride with 2 H <sub>2</sub> O 0.1%	—	—
45	Kuriflock LC-541 0.005%	—	—
46	Chitosan 0.05%	—	—
47	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Kuriflock LC-541 0.005%	—	—
48	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05% + Chitosan 0.05%	—	—
49	Chrysal 2% (diluted to 50-hold)	—	—
50	Repeat 2% (diluted to 50-hold)	—	—
Comparative product			

(Notes)

- Kuriflock LC-541: Cationic polymer aggregate with a molecular weight of 1,000,000, Kurita Water Industries Ltd.
- Chrysal: described above.
- Repeat: described above.
- Decyl polyglucoside: described above.
- Sucrose fatty acid ester: described above.
- Sorbitan fatty acid ester: described above.

The same evaluation as in Example 1 was carried out except that Inventive products 69 to 86 and Comparative products 42 to 50 were used as the freshness-keeping agents.

The results are shown in Table 14. As compared with Comparative products, Inventive products were confirmed to have the effect for the flowers being preserved in all test systems, and the freshness-keeping effect of the sugar derivative- or sugar alcohol derivative- based surfactant (A) was thus recognized.

Table 14

No.		The number of days for the flowers being preserved		
		chrysanthemum	carnation	rose
Inventive product	69	10	10	9
	70	9	9	8
	71	8	8	7
	72	9	8	8
	73	12	11	10
	74	13	11	8
	75	12	12	11
	76	10	10	9
	77	9	10	9
	78	10	10	9
	79	13	13	12
	80	14	13	12
	81	11	9	9
	82	9	8	8
	83	9	8	7
	84	9	9	8
	85	12	10	10
	86	12	10	11
Comparative product	42	5	5	3
	43	6	6	6
	44	5	5	4
	45	5	5	5
	46	5	4	4
	47	6	6	6
	48	6	6	6
	49	7	7	5
	50	6	6	5

## Example 9

The same test as in Example 1 was carried out except that Inventive products and Comparative products shown in Table 15 were used. The results are shown in Table 16. As compared with Comparative products, Inventive products were confirmed to increase

the days for the flowers being preserved in all test systems, and the freshness-keeping effect of the aggregating agent for colloidal particles (E) and the sugar derivative- or sugar alcohol derivative-based surfactant (A) was thus recognized. The decyl polyglucoside and sucrose fatty acid ester are the same as in Example 1.

Table 15

	No.	Aggregating agent for colloidal particles (E)	Surfactant (A)
Inventive product	87	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Decyl polyglucoside 1ppm
	88	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Decyl polyglucoside 10ppm
	89	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Decyl polyglucoside 100ppm
	90	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Decyl polyglucoside 1000ppm
	91	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Sucrose fatty acid ester 1ppm
	92	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Sucrose fatty acid ester 10ppm
	93	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Sucrose fatty acid ester 100ppm
	94	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	Sucrose fatty acid ester 1000ppm
Comparative product	51	Tap water	—
	52	Aluminum sulfate with 13 to 14 H <sub>2</sub> O 0.05%	—
	53	Chrysal 2% (diluted to 50-hold)	—
	54	Repeat 2% (diluted to 50-hold)	—

Table 16

No.		The number of days for the flowers being preserved		
		chrysanthemum	carnation	rose
Inventive product	87	8	8	7
	88	11	10	10
	89	12	12	10
	90	7	9	7
	91	9	9	8
	92	12	11	11
	93	13	12	12
Comparative product	94	9	9	8
	51	5	5	3
	52	7	7	5
	53	7	7	4
	54	6	6	4

## Example 10

Commercial Chinese cabbage and spinach having most similar freshness conditions and growth conditions with the possibility were selected. Each individual leaf was harvested therefrom one after another and examined in the test. Each of the leaves was immersed for 5 minutes at the room temperature in the freshness-keeping agents (the products prepared in Example 1) shown in Table 5. Thereafter, each of the leaves was removed therefrom, left at the room temperature for 48 hours and then measured for the weight of the leaf as an indication of the maintenance of freshness. The relative weight of the leaf to the weight ( = 100) of the leaf just before immersion is shown in results of Table 17. As compared with Comparative product, Inventive products were confirmed to have the effect of keeping the freshness of the vegetables in all test systems and the freshness-keeping effect of the aggregating agent for colloidal

particles (E) and the sugar derivative-based surfactant, the sugar derivative- or sugar alcohol derivative- based surfactant (A) was thus recognized.

Table 17

	No.	Chinese cabbage	Spinach
Inventive product	69	92	92
	70	89	90
	71	90	91
	72	90	91
	73	95	93
	74	95	93
	75	94	93
	76	92	91
	77	92	92
	78	93	92
	79	96	95
	80	96	95
	81	90	94
	82	89	91
	83	89	92
	84	88	91
Comparative product	85	92	94
	86	91	95
	42	80	85
	43	83	87
	44	81	86
	45	82	86
	46	82	86
	47	85	88
	48	85	88
	49	83	87



Example 11

Those freshness-keeping agents having the compositions shown in Table 18 were prepared (Inventive products 95 to 112 and Comparative products 55 to 63). In Table 18, the balance is tap water.

Table 18

	No.	Aging inhibitor (D)	Surfactant (A)
Inventive product	95	Silver thiosulfate 0.001%(in terms of silver)	Decyl polyglucoside 100ppm
	96	Aminoisobutyric acid 0.3%	Decyl polyglucoside 100ppm
	97	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%	Decyl polyglucoside 100ppm
	98	Ethionine 0.001%	Decyl polyglucoside 100ppm
	99	Aminoethoxy vinyl glycine 0.05%	Decyl polyglucoside 100ppm
	100	Silver thiosulfate 0.001%(in terms of silver) + Aminoisobutyric acid 0.3%	Decyl polyglucoside 100ppm
	101	Silver thiosulfate 0.001%(in terms of silver)	Sucrose fatty acid ester 100ppm
	102	Aminoisobutyric acid 0.3%	Sucrose fatty acid ester 100ppm
	103	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%	Sucrose fatty acid ester 100ppm
	104	Ethionine 0.001%	Sucrose fatty acid ester 100ppm
	105	Aminoethoxy vinyl glycine 0.05%	Sucrose fatty acid ester 100ppm
	106	Silver thiosulfate 0.001%(in terms of silver) + Aminoisobutyric acid 0.3%	Sucrose fatty acid ester 100ppm
Comparative product	107	Silver thiosulfate 0.001%(in terms of silver)	Sorbitan fatty acid ester 100ppm
	108	Aminoisobutyric acid 0.3%	Sorbitan fatty acid ester 100ppm
	109	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%	Sorbitan fatty acid ester 100ppm
	110	Ethionine 0.001%	Sorbitan fatty acid ester 100ppm
	111	Aminoethoxy vinyl glycine 0.05%	Sorbitan fatty acid ester 100ppm
	112	Silver thiosulfate 0.001%(in terms of silver) + Aminoisobutyric acid 0.3%	Sorbitan fatty acid ester 100ppm
	55	Tap water	—
	56	Silver thiosulfate 0.001%(in terms of silver)	—
	57	Aminoisobutyric acid 0.3%	—
	58	Sodium tetraborate with 10 H <sub>2</sub> O 0.01%	—
	59	Ethionine 0.001%	—
	60	Aminoethoxy vinyl glycine 0.05%	—
	61	Silver thiosulfate 0.001%(in terms of silver) + Aminoisobutyric acid 0.3%	—
	62	Chrysal 2% (diluted to 50-hold)	—
	63	Repeat 2% (diluted to 50-hold)	—

(Notes)

- Silver thiosulfate: Koto Fresh K20C, Koto Co., Ltd.
- Aminoethoxy vinyl glycine: Flourish, Tomen Corporation Ltd.
- Chrysal: described above.
- Repeat: described above.
- Decyl polyglucoside: described above.
- Sucrose fatty acid ester: described above.
- Sorbitan fatty acid ester: described above.

The same evaluation as in Example 1 was carried out except that Inventive products 95 to 112 and Comparative products 55 to 63 were used as the freshness-keeping agents.

The results are shown in Table 19. As compared with Comparative products, Inventive products were confirmed to have the effect for the flowers being preserved in all test systems, and the freshness-keeping effect of the sugar derivative- or sugar alcohol derivative-based surfactant (A) was thus recognized.

Table 19

No.	The number of days for the flowers being preserved		
	chrysanthemum	carnation	rose
Inventive product	95	9	9
	96	8	8
	97	9	9
	98	9	9
	99	8	9
	100	10	9
	101	11	10
	102	9	9
	103	8	8
	104	8	9
	105	9	8
	106	11	10
	107	10	11
	108	8	9
	109	9	9
	110	9	9
	111	9	9
	112	10	10
Comparative product	55	5	3
	56	7	5
	57	6	4
	58	6	4
	59	6	5
	60	6	5
	61	7	6
	62	7	4
	63	6	4

## Example 12

The same test as in Example 1 was carried out except that the Inventive products and Comparative products shown in Table 20 were used. The results are shown in Table 21. As compared with Comparative products, Inventive products were confirmed to increase

the days for the flowers being preserved in all test systems, and the freshness-keeping effect of the aging inhibitor (D) and the sugar derivative- or sugar alcohol derivative-based surfactant (A) was thus recognized. The silver thionitrate, decyl polyglucoside and sucrose fatty acid ester are the same as in Examples 1 and 11.

Table 20

	No.	Aging inhibitor (D)	Surfactant (A)
Inventive product	113	silver thiosulfate 0.001 % (in terms of silver)	Decyl polyglucoside 1ppm
	114	silver thiosulfate 0.001 % (in terms of silver)	Decyl polyglucoside 10ppm
	115	silver thiosulfate 0.001 % (in terms of silver)	Decyl polyglucoside 100ppm
	116	silver thiosulfate 0.001 % (in terms of silver)	Decyl polyglucoside 1000ppm
	117	silver thiosulfate 0.001 % (in terms of silver)	Sucrose fatty acid ester 1ppm
	118	silver thiosulfate 0.001 % (in terms of silver)	Sucrose fatty acid ester 10ppm
	119	silver thiosulfate 0.001 % (in terms of silver)	Sucrose fatty acid ester 100ppm
	120	silver thiosulfate 0.001 % (in terms of silver)	Sucrose fatty acid ester 1000ppm
Comparative product	64	Tap water	—
	65	silver thiosulfate 0.001 % (in terms of silver)	—
	66	Chrysal 2 % (diluted to 50-fold)	—
	67	Repeat 2% (diluted to make 50-fold)	—

Table 21

No.		The number of days for the flowers being preserved		
		chrysanthemum	carnation	rose
Inventive product	113	9	9	8
	114	11	10	9
	115	9	9	9
	116	8	9	8
	117	10	9	9
	118	12	14	13
	119	11	11	10
	120	9	10	9
Comparative product	64	5	5	3
	65	7	7	5
	66	7	7	4
	67	6	6	4

Preferable products in the present invention are Inventive products 5, 7, 11, 18 and 22, those products showing 10 or more days for the plant being preserved in Table 3, and Inventive products 27, 28, 32, 40, 41, 45, 52, 53, 56, 62, 64 to 66, 68, 75, 79 to 81, 85, 86, 91 to 94, 101, 106, 107, 112 and 117 to 120. More preferable products are Inventive products 11 and 18, those products showing 15 or more days for the plant being preserved in Table 3, and Inventive products 27, 28, 40, 52, 53, 64, 65, 75, 79 to 81, 85, 86, 91 to 94, 101, 106, 107, 112 and 117 to 120.

# CLAIMS

1. A plant freshness-keeping composition comprising at least one surfactant (A) selected from a sugar derivative-based surfactant and sugar alcohol derivative-based surfactant and at least one selected from the group consisting of a sugar (B), a plant hormone (C), an aging inhibitor (D), an aggregating agent for colloidal particles (E) and a germicide, fungicide and preservative (F).

2. The composition as claimed in Claim 1, wherein the ratio of (A)/(B) by weight is 0.00001 to 2.0; the ratio of (A)/(C) by weight is 0.0002 to 10000; the ratio of (D)/(A) by weight is 0.0002 to 1000; the ratio of (A)/(E) by weight is 0.0002 to 1000; or the ratio of (A)/(F) by weight is 0.00001 to 200.

3. The composition as claimed in Claim 1, wherein a hydrophobic group is bound via a glycoside linkage to the sugar or sugar alcohol in the component (A).

4. The composition as claimed in Claim 1, wherein a hydrophobic group is bound via an ester linkage to the sugar or sugar alcohol in the component (A).

5. The composition as claimed in Claim 1, wherein a hydrophobic group is bound via an amide linkage to the sugar or sugar alcohol in the component (A).

6. A method of preserving a plant with keeping the freshness thereof, which comprises applying an effective amount of the composition as defined in Claim 1 to the plant.

7. Use of the composition as defined in Claim 1 for preserving a plant with keeping the freshness thereof by application onto the plant.

8. The composition as claimed in Claim 1, wherein the sugar (B) is at least one selected from a monosaccharide, oligosaccharide and polysaccharide.

9. The composition as claimed in Claim 1, wherein the plant hormone (C) is at least one selected from auxins, cytokinins, gibberellins and brassinosteroids.

10. The composition as claimed in Claim 1, wherein the aging inhibitor (D) has at least an ability to impede biosynthesis of ethylene or to suppress the action of ethylene.

11. The composition as claimed in Claim 1, wherein the aggregating agent for colloidal particles (E) has at least the action of aggregating or precipitating colloidal particles exerting an adverse action on plants.

12. The composition as claimed in Claim 1, wherein the germicide, fungicide or preservative (F) has at least a germicidal action, a



fungicidal action, an antibacterial action or a bacteriostatic action.

## ABSTRACT

The present invention provides a freshness-keeping agent for plants, such as a harvested plant, demonstrating an effect of keeping the freshness without selecting a type among various plants such as a harvested plant and also having a high safety. That is, the present invention provides a freshness-keeping agent for plants, such as a harvested plant, comprising a sugar derivative- or sugar alcohol derivative- based surfactant (A) and at least one selected from the group consisting of a sugar (B), a plant hormone (C), an aging inhibitor (D), an aggregating agent for colloidal particles (E) and a germicide, fungicide and preservative (F), preferably in a specific ratio by weight.

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**FRESHNESS-KEEPING AGENT FOR PLANTS**

Fill in Appropriate  
Information -  
For Use Without  
Specification  
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the specification of which is attached hereto. If not attached hereto,

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10-214105 (Number)	Japan (Country)	Jul. 29, 1998 (Month/Day/Year Filed)
10-214106 (Number)	Japan (Country)	Jul. 29, 1998 (Month/Day/Year Filed)
10-349965 (Number)	Japan (Country)	Dec. 9, 1998 (Month/Day/Year Filed)
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